

## Jalapeno Poppers

### **Ingredients:**

11 Jalapenos  
1 8 ounce package of cream cheese, softened  
6 slices of bacon  
1/2 onion minced  
6 cloves of garlic minced  
1/8 teaspoon of salt  
1/8 teaspoon of pepper  
1/4 cup Mexican blend shredded cheese

**Directions:** Preheat Oven to 325 degrees F. Half and remove seed 8 of the jalapenos, dice the other 3. In a frying pan, fry the bacon until crispy. Set aside the bacon to drain on a paper towel lined plate. Sauté the onion, garlic and 3 diced jalapenos until tender. Add salt and pepper. Remove from heat and add the cheeses. Crumble the bacon and add it to the mixture. Mix well. Stuff the 16 Jalapeno halves with the mixture. Place the Jalapeno halves, stuffed side up on a greased baking sheet. Bake for 10 min. or until lightly browned. Enjoy your Jalapeno Poppers!